

DEPARTMENT OF HEALTH AND HUMAN SERVICES US PUBLIC HEALTH SERVICE FEDERAL OCCUPATIONAL HEALTH

COMPREHENSIVE FOOD SERVICE INSPECTION													
Time: 8:20 AM GSA Manager: Leon Bacwick							(2	302) 870-1859 Date: 9/5/2017					
Facility Designation/Concessionaire GSA Cate/ Eurest						Building №			Facility Location 18th + FSE NW				
10 , 1/1/1/1621		1				ishington DC							
Person in charge of facility	Copy of rer	oort furnished to			Maz	Federal Occupational Health Ins	pector						
Leon Barwick Katreada													
TYPE OF FACILITY		1	RATING	RATING			PURPOSE						
☐ Cafeteria ☐ P Snack Bar ☐ C	Satisfactory Unsatisfactory	☐ Marginal ☐ Other:				Regular Re-inspection Initial Other:							
Description				r	ription W Deficiency T Yes No				Description	W Deficiency T Yes No			
Food			1	19 Accurate thermon		1		Ø	Insect, Rodent, and Animal Control		Yes	No	
*01 Approved source, sound condition, no evidence of spoilage, (3-101, 3-201, 3-202, 3-601, 12, 3-701)	5		P 	gauges, chemical test kits provided/used (4-203_11, 4-203_13, 4-302_13, 4-302_14) 20 Pre-cleaning utensils pre-flushed,					*36 Presence of insects/ rodents - outer openings protected, penetrations sealed, no birds, turtles or other unauthorized animals (6-202,13, 6-501,111,	4			
02 Original containers properly labeled. (3-203, 3-302, 3-602, 3-501, 17)	1			scraped, soaked (4-6)	3			6-501,115) Floors, Walls and Ceilings	1				
Food Protection *03 Potentially hazardous foods (PHF)			Ø	*21 Wash, rinse water; clean proper temperature (4-501) 22 Sanitation rinse: clean and at correct		1	0		37 Floors: constructed, drained properly, good repair, covering, installation, dustless cleaning methods (6-201, 6-501,13)	_			
meet time/temperature requirements during storage, transport, serving and leftover policy (3-501, 3-602, 3-202)			ľ .	temperature, concentration, exposure time, and pressure (4-601.16)			u		38 Walls, ceilings, attached equipment: construction, good repair, surface clean, dustless		Ø		
*04 Equipment to maintain product temperature. (4-301)	4			23 Wipe cloths: clear solution, use restricte 4-101-16, 4-501-114,	2		Ø	cleaning methods (6-201) Lighting	,		£		
05 Thermometers provide conspicuous and accurate (4-203.12, 4-204.112, 4-302.12)	1			*24 Food contact sur utensils: clean sanitiz	faces of equipment,	3		D	39 Lighting adequate, fixtures shielded, protected (6-202,11, 6-303,11)		_	_	
*06 Proper tempering/ thawing of potentially hazardous foods (3-501.13)	3		<u>/</u> d	free of abrasives/dete 25 Nonfood- contact	surface of		ø		Ventilation 40 Rooms and equipment vented as required (4-204.11, 4-301.14,6-202.12, 6-304.11)	1		ď	
*07 PHF offered for self service not reserved (3-306.14)	3			equipment and utensi 26 Proper storage, ha	ndling of clean	1	_	p/	*41 Filter and grease extracting equipment clean and properly maintained. (4-204.11, 6-501.14)	3		₽,	
08 Food protected during storage, preparation, display, serving, transport (3-501.7, 3-801.11, 3-306)	2	-		equipment and utensi 904.11) 27 Single-service iter		1		d d	Dressing Room/Areas 42 Clean, lockers provided, convenient location, used (6-305, 6-501)	1		ø.	
09 Handling of food/ice minimized (2-103, 3-301)	1		\Z_[proper storage and di 4-502.13, 4-903, 4-90	spensing (1-201_10,		U		Other Operations *43 Necessary toxic items properly stored, labeled,	4			
10 In use, food/ice utensils properly stored (3-304,12)	1		\overline{\pi}	Water *28 Safe approved so and cold water, and p		4		P	used (2-102.11, 7-1, 7-2, 7-3) 44 Premises: Maintained free of litter, unnecessary	1			
Personnel 11 Training program records available (2-103, 3-301, 8-201.14)	3	_	Ø	5-102.11 5-103.11,5-			-	_,	articles or equipment -maintenance equipment properly stored, authorized personnel only (5-501_114, 5-502_11)				
12 Person-in-charge certified (2-102,11, 2-102.)	3	0	6	*29 Adequate sewage disposal (5-401.11, 5	4			45 Clean/soiled linen properly stored (4-803, 11, 4-903, 11)	1				
*13 No evidence of communicable diseases, skin infections, cuts, bums (2-201, 2-401)	5	_	ø	Plumbing 30 Installed, maintained properly (5-201,11, 5-202,11, 5-202,12)		1	0	1	46 Complete separation of food operations from living/sleeping quarters, laundry (6-202_112, 4-803_13)	1		<u>/</u>	
*14 Hands washed and clean, good hygiene practiced (2-301, 2-302, 2-303, 2-401,	4	_	Ø	*31 No cross-connec siphonage, backflow 5-205.12, 5-205.13)		3		Ø	47 Other				
3-301, 3-304.15, 5-204.11, 5-205.11) 15 Clean working garments; hair restraints;	2			Toilet and Lavate *32 Lavatories, adequ	ate number,	3		ø,	Follow-up Required		Yes	Ň	
no unauthorized jewelry, watches (2-303, 2-304, 2-402) Food Equipment and Utensils				convenient, accessible installed property (5, 6-302, 5-203)				ľ,	Rating Score		18		
*16 Food/ice contact surfaces are non- toxic, designed, constructed, installed, located, maintained properly (4-201, 4-202)	are non- stalled, 3		lequate handwashing receptacle	1			100 less weight of items violated						
17 Nonfood contact surfaces designed,	_1_		4	Garbage and Ref	·				Risk Category (see	3			
constructed, installed, located, and maintained. (4-201, 4-202)			´	*34 Containers or rec adequate number, ver	eptacles covered,	2		A	back)				
18 Utensils washing, facility designed, operated, maintained, installed properly (4-501)	2		Ø	frequently, clean (3-501) 35 Outside storage area properly constructed, clean; adequate container		1	_	ø					
				washing facilities (6-1 5-501.15)	102,5-501-11,								
* Critical deficiencies requiring immediate correction Inspected by (signature and phone number) Copy received by (signature and phone number)													
Inspected by (signature and phone number) Copy received by (signature and phone number)													
		parer	thesize	s represent citation	on in the Food Co	de 201	3. FD.	A docu	ment number PB 2013-110462				